

DINNERLY



Fan Fave: Creamy Fish Pie with Crispy Bread Topping



40 minutes



2 Servings

Is there anything more comforting than a creamy fish pie? Our version is studded with peas and dill and topped with garlicky sourdough, perfect for dipping into all that creamy sauce.

WHAT WE SEND

- 1 onion
- dill
- basa fish pieces ⁴
- 2 vegetable stock cubes
- 150g peas
- 1 sourdough baby baguette ^{1,6}

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 2 garlic cloves
- 250ml (1 cup) boiling water
- 1½ tbs olive oil
- 1 tbs plain flour ¹
- 60ml (¼ cup) milk ⁷
- 20g butter ⁷

TOOLS

- 750ml (3 cup) baking dish
- medium deep frypan with lid
- small saucepan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Fish (4), Soy (6), Milk (7). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 515kcal, Fat 26.2g, Carbs 39.1g, Proteins 27.0g



1. Prep ingredients

Preheat the oven to 200C. Lightly grease a 750ml (3 cup) baking dish. Finely chop the **onion**. Finely chop the **dill** fronds, discarding the stems. Crush or finely chop **2 garlic cloves**. Halve the **fish** lengthwise, then cut into 4cm chunks. Crumble **1 stock cube*** into a heatproof jug, add **250ml (1 cup) boiling water** and stir to dissolve.



2. Brown fish

Heat **1 tbs olive oil** in a medium deep frypan over medium-high heat. Add the **fish**, season with **salt and pepper**, then scatter over **1 tsp dill**. Cook for 1-2 mins each side until browned but not cooked through. Remove from the pan. Heat **2 tsp olive oil** in the pan over medium heat. Cook the **onion** and **half the garlic**, stirring, for 3 mins or until softened.



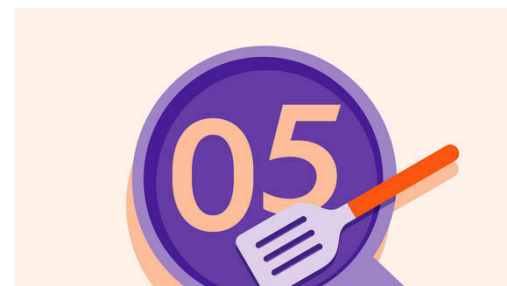
3. Simmer filling

Add **1 tbs plain flour** to the pan and cook, stirring, for 1-2 mins until golden (see Kitchen 101). Gradually add the **stock** and **60ml (¼ cup) milk**, stirring constantly, until combined. Add the **fish** and **remaining dill** and bring to the boil. Reduce the heat to medium and cook, stirring occasionally, for 4 mins or until the sauce is thickened and the fish is just cooked through.



4. Add peas

Add the **peas** to the pan and bring to the boil. Reduce the heat to medium and cook, covered, for 2 mins or until tender. Remove from the heat. Taste, then season with **salt and pepper**. Transfer the **fish filling** to the baking dish. Meanwhile, thinly slice the **baguette** lengthwise. Melt **20g butter** with the **remaining garlic** in a small saucepan over medium heat for 1 min.



5. Bake and serve up





Arrange the **bread slices** on top of the filling, slightly overlapping. Brush the bread with the **garlic butter**, then bake for 15 mins or until crisp and golden. Divide the **fish pie** among bowls. Use the **garlic bread** to scoop up the fish filling or eat with knives and forks. Enjoy!



6. Kitchen 101

It's important to cook the flour until it is golden, so the finished sauce doesn't taste of raw flour.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au

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